



Crofton Thornby Moor

Made with a mixture of cow's milk and goat's milk, it is a semi-soft, naturally rinded cheese. Its unusual flavour is complimented by a wide variety of wines.

Cerney Ash

Hand-made cheese using unpasteurised goat's milk and vegetarian rennet. The Cerney Pyramid is a full fat Valencay-type cheese, shaped like a truncated pyramid and coated with an oak ash/sea salt mix from France.

Stinking Bishop

Created and made by Charles Martell at Hunts Court, Gloucestershire. The inspiration comes from the Cistercian monks who once farmed locally. As it matures, the rind is washed and rubbed with perry, an alcoholic drink made with a local variety of pear called "Stinking Bishop". It has a powerful odour and rich, savoury flavour.

Swaledale Old Peculiar

Creamy yellow cows cheese with a moist open texture which is complimented by a distinct beer flavour.

Bertelin Blue

Bertelin Blue is hand-made in very small batches to produce a delicate soft cheese.

Mrs Bourne's Mature Cheshire

This full flavoured local traditional Cheshire cheese, smooth textured and not crumbly. A note of Lemon comes through on the nose.

Wigmore

Fine texture and subtle balanced flavour have earned it three gold medals at the British Cheese Awards. As the cheese matures, it develops a coating of bloomy white mould over a pale inside. The soft paste has a creamy texture and a mild, nutty sweetness.

Wensleydale Jervaulx Blue

A delicately flavoured, creamy and mellow cheese.

Served with Harrogate Fruit Cake, Home-made Biscuits and Chutneys

4 Cheeses - £10.50

8 Cheeses - £15.00

Filter Coffee - £2.95

Espresso - £3.00

Cappuccino - £3.00

Tea Selection - £2.95